

Barvellous Brunch

HK\$358 per guest
Available until 3.00pm

APPETISER

Select One

ROASTED CHERRY TOMATO & MOZZARELLA SALAD
arugula | roasted pine nuts | balsamic glaze

DUO OF SALMON TARTARE
shallot | capers | jalapeño | tobico | cucumber
avocado purée | horseradish cream

CRAB CAKE
coleslaw | lemon | tartar sauce
(Add supplement \$68)

PRAWN COCKTAIL CHILLED
prawns with cocktail sauce
(Add supplement \$38)

SOUP

POTATO LEEK
rosemary croutons

MAIN COURSE

Select One

CARBONARA LINGUINE
pancetta | black pepper | parmesan cheese

PAN SEARED CHICKEN SUPREME
broccolini | herb roasted potatoes | honey-garlic demi glaze

EGGS BENEDICT
poached eggs | smoked salmon | avruga caviar
sautéed spinach with hollandaise sauce

PAN SEARED SALMON FILLET
sautéed brussels sprouts | sundried tomatoes | gremolata

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)
asparagus | baby carrots | potato purée | chimichurri sauce

PRIME STEAK TARTARE
hand-cut with full condiments | smoky tomato sauce
pine nut emulsion | toasts

FRESHLY BREWED COFFEE OR TEA
Upgrade to Cappuccino / Latte / Mocha (+\$30) or Cocktail of the Month (+\$78)

DESSERT (Add on\$70)

Select One

TIRAMISU
mascarpone cheese | rum liqueur

CHEESE PLATTER
seasonal jam | dried fruit

2-hour Free Flow Drinks Package per person

with Zero – Alcohol Drinks +\$110

with Alcoholic Drinks +\$240

with Champagne, Wine & other drinks selections +\$360

週末午餐

每位 HK\$358

至下午三時

頭盤

(選擇一項)

焗櫻桃茄水牛芝士沙律
火箭菜、松子仁、黑醋醬

蟹餅

沙拉菜、他他醬 (另加港幣 \$68)

三文魚他他二重奏

干蔥、水瓜柳、墨西哥辣椒、飛魚子、青瓜、牛油果茸和辣根忌廉

雞尾酒醬鮮蝦

凍大蝦配雞尾酒醬 (另加港幣 \$38)

湯

大蒜薯蓉湯

迷迭香脆包粒

主菜

(選擇一項)

卡邦尼扁意粉

意式煙肉、黑胡椒、巴馬臣芝士

香煎三文魚扒

小椰菜、油浸蕃茄乾、香草麵包糠

香煎法式雞胸

長柄西蘭花、香草薯仔、木香蒜蜜糖燒汁

烤紐西蘭牛柳 (170 克)

蘆筍、小甘荀、薯蓉、香草牛油

班尼迪蛋

水煮蛋、煙熏三文魚、仿魚子醬
炒菠菜和荷蘭醬

上等牛排他他

手工切制的調味品、煙熏蕃茄醬、松子醬和多士

咖啡或茶

+\$30 升級至 卡布奇諾/拿鐵/摩卡咖啡 或 +\$78 升級至 當月特調雞尾酒

甜品 (另加港幣 \$70)

(選擇一項)

提拉米蘇

馬加邦尼芝士、蘭姆酒

芝士拼盤

時令果醬及果乾

兩小時暢飲

無酒精飲品 +\$110

酒精飲品 +\$240

特選飲品 +\$360